

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 08-24-20**

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT1050  
Course Title: Baking and Pastry Fundamentals  
Prerequisite(s): None  
Co-requisite(s): FSDT1010

Catalog Description: Students will learn various techniques for pastries and prepare quality finished products comparable to those done by professional Bakers and Pastry Chefs in the industry. Formulas and techniques for breads, laminate doughs, quick breads, yeast and cake doughnuts, pies, cake missing and assembling and fancy cookies

Credit Hours: 4.0  
Class Hours: 30  
Lab Hours: 90  
Total Contact Hours: 120

**II. COURSE OBJECTIVES: *Course will:***

- A. Provide critical thinking in a professional baking/pastry atmosphere.
- B. Recognize factors that are used to formulate, prepare and evaluate baked products.
- C. Analyze baked products for quality.
- D. Identify and describe pastry terminology and techniques necessary to work in a pastry department as a food service facility.
- E. Broaden the understanding of all components of dessert making.

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to:*
  - 1. Recognize the functions of ingredients, procedures and formulas in the bake shops.
  - 2. Identify and evaluate characteristics of good quality baked products.
  - 3. Construct and evaluate baked products for quality.
  - 4. Prepare successfully poached fruits, crisp meringues, ice cream, parfaits, Bavarian, sorbet, ganache, custard cream, dessert cooking, choux pastry, dessert sauces and is malt.
  - 5. Construct dessert plates using preparation learned in lab.
  - 6. Evaluate and perfect finished pastry products.
- B. General Education Learning Outcomes (GELOs)
  - 1. GELO #3: Career and Life Skills  
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

**IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information.*)**

- A. Basic Baking and Pastry Techniques, terms and lab work
- B. Yeast breads
- C. Quickbreads

- D. Pies, tarts, pastry doughs.
- E. Custards
- F. Pastries
- G. Plated desserts
- H. Chocolate and sugar work

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s): Professional Baking, Gisslen 7<sup>th</sup> edition, Wiley ISBN #978-1-119-320487
- B. Other Resources:
  - 1. Note taking materials and calculator
  - 2. Online websites/audiovisuals
  - 3. Class presentations
  - 4. Computer with internet access

**VI. METHODS OF PRESENTATION/INSTRUCTION**

- A. Methods of presentation typically include a combination of the following:
  - 1. Lecture, Lab work
  - 2. Power Point, Handouts
  - 3. Videos
  - 4. Class Discussion/Presentations/Small Group Work

**VII. METHODS OF EVALUATION**

- A. Methods of evaluation typically include a combination of the following:
  - 1. Attendance and Lab Evaluation
  - 2. Lab Practicals/Projects
  - 3. Homework
  - 4. Exams
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

**VIII. SPECIFIC COURSE REQUIREMENTS:**

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.